

DINNERLY



Chipotle Lamb Tostadas with Tomato Salsa and Coriander



25 minutes



2 Servings

Pile smoky lamb mince onto crisp chipotle-brushed tostadas, then scatter with a fresh tomato salsa for a serious flavour explosion!

WHAT WE SEND

- 1 tomato
- 1 red onion
- coriander
- lamb mince
- 20g chipotle in adobo sauce ⁶
- 6 flour tortillas ¹

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 1 tsp red or white wine vinegar ¹⁷
- 1 tbs tomato paste
- 2 tbs mayonnaise ³

TOOLS

- large oven tray
- baking paper
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 820kcal, Fat 54.9g, Carbs 45.6g, Proteins 34.5g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Finely chop the **tomato** and **onion**. Pick the **coriander** leaves and finely chop the stems. Crush or finely chop **2 garlic cloves**.



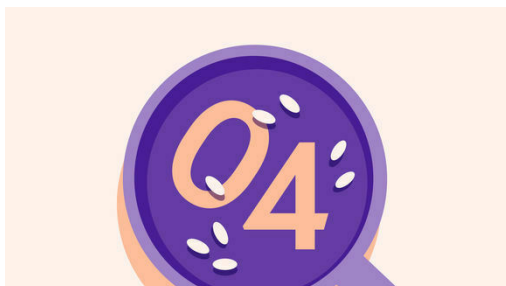
2. Make tomato salsa

Put **2 tsp olive oil** and **1 tsp red wine vinegar** in a bowl, season with **salt and pepper** and whisk to combine. Add the **tomato** and **half the onion** and toss to combine.



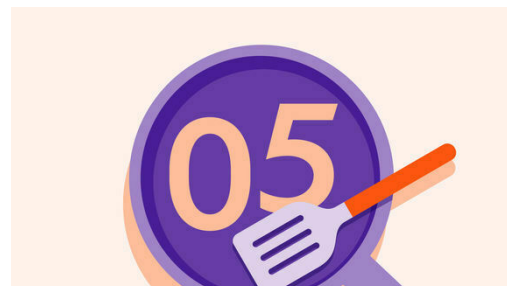
3. Brown lamb

Heat **2 tsp olive oil** in a medium frypan over high heat. Cook the **lamb mince**, **coriander stems**, **garlic** and **remaining onion**, breaking up the lumps with a spoon, for 3 mins or until browned. Add **half the chipotle** and **1 tbs tomato paste**, season with **salt and pepper** and cook, stirring, for 2-3 mins until well combined. Remove the pan from the heat.



4. Bake chipotle tortillas

Combine the **remaining chipotle** (see Make it yours) and **1 tbs olive oil** in a bowl. Brush both sides of the tortillas with the **chipotle oil** and put on the lined tray (don't worry if they overlap slightly). Bake the tortillas, turning them over halfway, for 8-10 mins until puffed and golden.



5. Serve up

Drain the **tomato salsa**, reserving the liquid. Divide the **chipotle tostadas** among plates and top with the **lamb mixture**, **tomato salsa** and **coriander leaves**. Combine the **reserved salsa liquid** with **2 tbs mayonnaise**. Drizzle over the tostadas and enjoy!



6. Make it yours

We've suggested this amount of chipotle for a chilli kick, but if you have little ones, simply brush their tortillas with olive oil only.